

# Borden's Party Page

EVERY PARTY ought to have a star—a special, glamorous dish that sets guests talking. So—we've gathered together a page full—a buffet dish, a birthday treat, and a man's club favorite, all carefully worked out with Borden's own richly-flavored products. For assured results, stick to Borden's—the name that means fine quality and good eating to millions of housewives.



**Danger! Men at work!** When it comes to a late evening snack for your husband's poker club, we say let the men do their own prowling. There's a special cheese food they go for—Borden's Chateau, a golden delicacy perfect on crackers, or in plain or toasted sandwiches.

**Other favorites:** Borden's Liederkranz or Military Brand Camembert with crackers, Borden's Pimento Cream Cheese or Borden's Swiss in sandwiches.

## Mince Meat Tarts

1 (9-oz.) pkg. None Such Mince Meat  
1½ cups water  
3 tablespoons sugar  
Unbaked pastry

Break mince meat into pieces. Add cold water and sugar. Place over heat and stir until all lumps are thoroughly broken up. Bring to a brisk boil; continue boiling for 1 minute. Allow to cool. Line individual pie pans with pastry and fill with cooled mince meat. Cut surplus pastry in shape of hatchets, and place on mince meat tarts. Bake in hot oven (400° F.) about 35 minutes or until brown.



## Chicken Pie with Sweet Potato Crust

3 cups diced cooked chicken  
1 cup diced cooked carrots  
6 cooked small white onions  
1 tablespoon chopped parsley  
1 cup Borden's Evaporated Milk  
1 cup chicken broth  
2 tablespoons flour  
1 teaspoon salt  
½ teaspoon pepper

Arrange chicken, carrots, onions and parsley in layers in casserole. Combine Borden's Evaporated Milk and chicken broth. Add slowly to flour, blending well. Cook until thickened, stirring constantly. Pour over chicken and vegetables in casserole. Cover with sweet potato crust. Bake in moderate oven (350° F.) about 40 minutes. Serves 6 to 8.

## Sweet Potato Crust

1 cup sifted flour  
1 teaspoon baking powder  
½ teaspoon salt  
1 cup cold mashed sweet potatoes  
½ cup melted butter  
1 egg, well beaten

Sift flour once, measure, add baking powder and salt together and sift again. Work in mashed sweet potatoes, melted butter and egg. Roll ¼ inch thick and cover chicken pie. There's a difference in evaporated milks, so be sure to use Borden's. It's this rich, creamy milk that gives the flavor to this dish!



## Magic Ice Cream

(for automatic refrigerator)

2½ cup Borden's Eagle Brand Magic Milk  
1½ cup water  
1½ teaspoons vanilla  
1 cup whipping cream

Blend Eagle Brand Magic Milk, water, and vanilla thoroughly. Chill. Whip cream to custard-like consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

\*Please note that you don't whip the cream stiff—just to a foamy, fluffy thickness.

**Why not a "Magic" Birthday Party?** At children's parties, your only problem is to have the SWELLEST home-made ice cream and the SWELLEST cake frosting a mother ever made. And the answer to both is—Borden's Eagle Brand Magic Milk!

In the folder on each can is a recipe for 5-Minute Chocolate Frosting, fudgey and wonderful. And here's the recipe for Magic Ice Cream, which requires no cooking, uses only 3 ingredients, and takes just one stirring to keep the mixture creamy and smooth. You'll agree—Eagle Brand Magic Milk is really magic!

**IMPORTANT:** Borden's Eagle Brand Magic Milk is a pure whole milk with sugar added and concentrated to double richness. Borden's Evaporated Milk is made from rich whole milk, unsweetened. Be sure you understand the difference. Follow your recipes exactly!



## Borden's Pantry Shelf



**Borden's Pantry Shelf**—A grand way to be prepared for company drop-ins. This pantry shelf by Borden's will always give best cooking results. Better stock up from your grocer tomorrow!



**Hollywood Lunch**—Glamour girls of the screen have a new quick-energy scheme you'll love. You drink a glass of Borden's Malted Milk and eat one sandwich for lunch—and feel young and beautiful! You can order Borden's Malted Milk at your favorite soda fountain! Or try the family size package at home.

**BABIES HAVE A 50% BETTER CHANCE TO LIVE** now than they did in 1850, partly due to the experiments of Gail Borden, who invented "concentrated" milk—the first clean, safe milk, and fore-runner of our modern evaporated milk.

**LISTEN TO** the Borden Hughes-Reel over NBC Red Network every day at 4:30 P.M., E.S.T., Monday to Friday, inclusive. Something new—"talking pictures" over the radio.

